

GSA Curriculum Map 2021-22: Hospitality and Catering

We aim to develop students of Hospitality and Catering who:

- Have a coherent framework of knowledge, understanding and skills relating to the hospitality and catering sector.
- Develop the essential employability skills that are valued by employers, further and higher education.
- Benefit from the opportunity to develop the fundamental ability to work alongside other professionals, in a professional environment.

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 10 Hospitality and Catering						
Topics	UNIT 1 (exam 40%) LO1: Understand the environment in which hospitality and catering providers operate. AC1.1 Describe the structure of the H&C industry AC1.2 Analyse job requirements AC1.3 Describe working conditions of different job roles across the industry	UNIT 1 (exam 40%) AC1.4 Factors affecting the H&C success LO2: Understand how hospitality and catering provision operates. AC2.1 The operation of the kitchen AC2.2 The operation of front of house AC2.3 How H&C provision meet customer requirements	UNIT 1 (exam 40%) LO4: Know how food can cause ill health. AC4.1 Causes of food related ill health AC4.2 The role and responsibilities of the EHP AC4.3 food safety legislation AC4.4 Types of food poisoning AC4.5 Symptoms of food poisoning / allergies and intolerances	UNIT 1 (exam 40%) LO3: Understand how hospitality and catering provision meets health and safety requirements. AC3.1 Personal safety responsibilities including: RIDDOR PPER COSHH AC3.2 identify risks to personal safety AC3.3 recommend personal safety control measures for <ul style="list-style-type: none"> - Employees - Customers LO5: Propose provision to meet specific requirements. AC5.1 & 2 review and recommend options for provision.	UNIT 1 (exam 40%) Preparation and revision for UNIT 1 exam <ul style="list-style-type: none"> - Exam revision - Exam technique - Command words - Walk through Completion of UNIT 1 exam. UNIT 2 (internal assessment 60%) LO1: Understand the importance of nutrition when planning menus. AC1.1 functions of nutrients: <ul style="list-style-type: none"> - Macro - Micro 	UNIT 2 (internal assessment 60%) LO1: Understand the importance of nutrition when planning menus. AC1.1 functions of nutrients: <ul style="list-style-type: none"> - Water - Fibre AC1.2 Compare nutritional needs of specific groups Nutritional analysis AC1.3 Unsatisfactory nutritional intake AC1.4 Impact of cooking methods on nutritional value. MOCK UNIT 2 - Western Avenue Brief

Skills	<p>LO3 be able to cook dishes</p> <p>AC3.1 Use techniques in preparation of commodities:</p> <p>Soup Soda bread Foccacia Pizza</p> <p>AC3.3 Use techniques in cooking: -Boiling -Baking</p> <p>AC3.4 complete dishes using presentation techniques</p> <p>AC3.5 Use food safety practices</p>	<p>LO3 be able to cook dishes</p> <p>AC3.1 Use techniques in preparation of commodities:</p> <p>Fresh pasta Lasagne (roux sauce) Toad in the hole (plating a meal) Yule log / mince pies</p> <p>AC3.3 Use techniques in cooking: - Boiling - Frying - Roasting - Baking - Steaming (veg)</p> <p>AC3.4 complete dishes using presentation techniques</p> <p>AC3.5 Use food safety practices</p>	<p>LO3 be able to cook dishes</p> <p>AC3.1 Use techniques in preparation of commodities:</p> <p>Sponge cakes Stuffed chicken / ballotine & fondant potatoes Burgers (rolls / mayo / chips)</p> <p>AC3.3 Use techniques in cooking: - Baking - Chilling - Poaching - Frying - Roasting - Grilling</p> <p>AC3.4 complete dishes using presentation techniques</p> <p>AC3.5 Use food safety practices</p>	<p>LO3 be able to cook dishes</p> <p>AC3.1 Use techniques in preparation of commodities:</p> <p>Lemon meringue pie Sausage rolls - puff pastry</p> <p>AC3.3 Use techniques in cooking: - Baking - Boiling - Grilling</p> <p>AC3.4 complete dishes using presentation techniques</p> <p>AC3.5 Use food safety practices</p>	<p>LO3 be able to cook dishes</p> <p>AC3.1 Use techniques in preparation of commodities:</p> <p>Aeroplane 2 or 3 course meal Cornish pasties Choux buns & crème patisserie</p> <p>AC3.3 Use techniques in cooking: - Baking - Chilling - Cooling - Hot holding - AO depending on chosen dishes</p> <p>AC3.4 complete dishes using presentation techniques</p> <p>AC3.5 Use food safety practices</p>	<p>LO3 be able to cook dishes</p> <p>AC3.1 Use techniques in preparation of commodities:</p> <p>Warm salad Emulsification or dressings Meals to meet the needs of others Cooking techniques Mock NEA dishes</p> <p>AC3.3 Use techniques in cooking: - Roasting - Grilling - AO</p> <p>AC3.4 complete dishes using presentation techniques</p> <p>AC3.5 Use food safety practices</p>
Links	WJEC Hospitality and Catering					
Cross Curricular Links	<p>Cross-curricular: <i>Travel and Tourism (HT4) - Y11 Customer Service</i></p>		<p>Cross-curricular: H&S Care (HT1) Y11 - Core Values (H&S).</p>		<p>Cross-curricular: Science PE Geography - seasonality</p>	
Resources	<p>Classroom: https://classroom.google.com/c/MTM0NDgzMzI0MTM1 BBC Bitesize; https://www.bbc.co.uk/bitesize/subjects/zbtvxy BBC Food and Nutrition: https://www.bbc.co.uk/bitesize/subjects/zdn9jhv</p>					

<p>Topics</p>	<p>UNIT 2 (internal assessment 60%)</p> <p>LO2 Understand the importance of menu planning.</p> <p>AC2.1 Factors to consider when proposing menus</p> <p>AC2.2 How dishes address environmental issues</p> <p>AC2.3 How dishes meet customer needs</p> <p>AC2.4 Planning production - dovetail plans</p>	<p>UNIT 2 (internal assessment 60%)</p> <p>LO3 be able to cook dishes</p> <p>AC3.2 assure quality of commodities</p> <ul style="list-style-type: none"> - Meat - Fruit and veg - Eggs - Cereals - Fish - Vegetarian alternatives - Dairy - Poultry 	<p>UNIT 2 (internal assessment 60%)</p> <p>LO1: Understand the importance of nutrition when planning menus.</p> <p>LO2 Understand the importance of menu planning.</p> <p>LO3 be able to cook dishes</p> <p>ASSESSMENT - 9 hours internal assessment in exam conditions.</p> <p>ICT access needed</p> <p>Brief analysis Menu design and planning Time planning 2 hour practical exam .</p>	<p>Revision for retakes of UNIT 1</p> <p>Completion of course</p>	<p>NA</p>	<p>NA</p>
<p>Skills</p>	<p>LO3 be able to cook dishes</p> <p>AC3.1 Use techniques in preparation of commodities:</p> <p>Suitable dishes for MOCK UNIT 2 Brief</p> <p>AC3.3 Use techniques in cooking.</p> <p>AC3.4 complete dishes using presentation techniques</p> <p>AC3.5 Use food safety practices</p>	<p>LO3 be able to cook dishes</p> <p>AC3.1 Use techniques in preparation of commodities:</p> <p>Stuffed peppers or mushrooms Fish goujons Fish filleting Tofu curry Naan bread Deboning chicken Southern fried chicken & coleslaw</p> <p>AC3.3 Use techniques in cooking:</p> <ul style="list-style-type: none"> - Baking - Boiling - Frying - Roasting - Braising 	<p>LO3 be able to cook dishes</p> <p>Suitable dishes to meet the brief.</p> <p>AC3.1 Use techniques in preparation of commodities</p> <p>AC3.2 Assure quality of commodities.</p> <p>AC3.3 Use techniques in cooking.</p> <p>AC3.4 complete dishes using presentation techniques</p> <p>AC3.5 Use food safety practices</p>			

		AC3.5 Use food safety practices AC3.4 complete dishes using presentation techniques				
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Cross Curricular Links	Cross-curricular:		Cross-curricular:		Cross-curricular:	
Resources	BBC Bitesize; https://www.bbc.co.uk/bitesize/subjects/zbtvxyx BBC Food and Nutrition: https://www.bbc.co.uk/bitesize/subjects/zdn9jvh					